

Significant Changes in 2013 FOOD CODE

- Restaurants and food stores must notify customers that a copy of the most recent establishment inspection report is available upon request, by posting a sign or placard in a location in the food establishment that is conspicuous to customers. (8-304.11)
- The temperatures designated for the Danger Zone will be 41F - 135F.
- Hot holding minimum temperature will be 135F.
- Cold Holding minimum temperature will be 41F.
- Nontyphoidal Salmonella is added to the list of illnesses that food workers are required to report to their management and that prompts management to exclude or restrict employees from working with food. (2-201.11, 2-201.12, 2-201.13)
- New requirements that better address emerging trends in food establishments such as the use of reduced oxygen packaging methods and the reuse and refilling of take-home food containers. (3-304.17, 3-501.13)
- Stronger requirements for cleaning and sanitizing equipment used in preparing raw foods that are major food allergens. (4-602.11)
- Revisions to the minimum cooking temperatures associated with procedures such as non-continuous cooking. (3-401.14)